

The art of dining well is no slight art, the pleasure not a slight pleasure.
{ MICHEL DE MONTAIGNE }

CHAPTER I SALADS/SOUPS/STARTERS

- I. ^{GV} **Cranberry Apple Salad/Compressed Celery/Walnuts/Feta Cheese/Cranberry Vinaigrette** 9
- II. ^{GV} **Pear & Citrus Salad/Blood Orange/Bleu Cheese/Meyer Lemon Vinaigrette/Pecan** 11
- III. ^V **Fried Green Tomato Salad/Arcadian Greens/Pickled Onions/Buttermilk & Pimento Dressings** 8
- IV. ^V **Study of Beets/Petite Greens/Pickled Onion/Cheese Gougère/Cider Vinaigrette** 10
- V. ***Foie Gras & Confit Duck Terrine/Black Garlic Aioli/Petite Greens/Brioche Toast** 17
- VI. ^{GV} **Black Bean Soup/Avocado/Cilantro/Lime Crème Fraiche** 10
- VII. **Lobster Bisque/Tempura Lobster/Roasted Tomato Dust** 13
- VIII. ^G **Charred Octopus/Stir Fried Vegetables/LBF Peppers/Kabayaki** 13
- IX. **Maryland Blue Crab Cake/Chipotle Cream/Sauce Remoulade** 12
- X. ***Seasonal Oysters; Choice of Tempura or Raw/Assorted Accoutrements** 6 for 13 • 12 for 24
• Humboldt Bay (CA) • Spencer Cove (WA) •

CHAPTER II MAIN COURSES

- I. ^G ***Sugar Seared Seabass/Spinach & Tomato Sauté/Fingerling Potatoes/Roasted Shallot Cream** 48
- II. ***Citrus Scented Corvina/LBF Kale/Toasted Cous Cous/Heirloom Tomato Chutney** 30
- III. ^G ***Tomato and Fennel Dusted Sheepshead/Citrus Risotto/Asparagus/Red Pepper Coulis** 28
- IV. ^G ***Pan Seared Sea Scallops & Pancetta Bacon/Cauliflower Purée/Fennel/Potato Pavé** 40
- V. ^G **Sous Vide Chicken Roulade/Braised Kale/Candied Carrots/White Bean Ragout/Lemon Caper Cream** 30
- VI. ***Deconstructed Beef Wellington/Foie Gras/Fava Beans/Candied Carrots/Sauce Périgourdine (6oz)** 44
- VII. ***Painted Hills Flat Iron Steak/Asparagus/Forrest Mushrooms/Semolina Soufflé/Sauce Au Poivre** 41
- VIII. ^G ***Espresso Rubbed Kangaroo Loin/Brussels Sprouts/Carrot Purée/Potato Pavé/Beet Foam** 47
- IX. ^V **Potato Gnocchi Arrabbiata/Heirloom Tomato/Asiago/Crispy Basil** 24

(Additional Gnocchi Supplement Options)

Blackened Shrimp • 8 • or Braised Pork • 7 •

OPTIONAL SUPPLEMENTS
UGA Caviar {3g} • 10 •
Golden Osetra Caviar {4g} • 30 •
Burgundy Black Truffle {3g} • 30 •

SPECIAL EDITIONS • 6 •

- I. ^{GV} **Roasted Fingerling Potatoes**
- II. ^V **Truffled Mac & Cheese with Gremolata**
- III. ^{GV} **Sautéed Asparagus with Citrus Butter**
- IV. ^{GV} **Ratatouille of Local Squash**

ACKNOWLEDGEMENTS:

JAMIE KEATING, CEC, Chef/Co-Owner MELISSA KEATING, Co-Owner
MICHAEL HUGHES, Chef de Cuisine ADAM ICARD, Sous Chef
Culinary Team: Chase Tyler/Edward Krutz/James Reed/Arjay Gomez
CROSBY PRICE, Restaurant Manager CARSON YOUNG, Wine Director

FOOTNOTES:

State sales tax will be added to your order.
\$1.50 split check fee \$5.00 split entrée fee. Pre Fixe Menu is not sharable
20% gratuity (and a state mandated 8% gratuity tax) will be added to parties of 6 or more.
^V denotes a vegetarian option ^G denotes a gluten free option

***the consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**

↑ FEATURED SELECT VEGETABLES FROM LITTLE BIT FARMS (LBF)/ELIJAH FARMS(EF)/POPE FARMS(PF)

↑ ABOVE DISHES ARE PREPARED WITH "CHEF'S BLEND" EXTRA-VIRGIN OLIVE OIL FROM GEORGIA OLIVE FARMS, LAKELAND, GEORGIA